

RISING

2020 CABERNET FRANC

VINTAGE

A challenging vintage to pair with a challenging year in general. Spring 2019 was cool, windy and wet resulting in low crops due to poor fruit set. Temperatures remained moderate, and rain throughout the harvest period provided challenging conditions. Cabernet Franc was our last pick of vintage on the 1st April. Overall, the coolish and wet weather resulted in low sugars (therefore alcohols) and crisp, refreshing acidity.

VINEYARD

The fruit is sourced from the Roundstone Vineyard in Steels Creek, in the north-west of the Yarra Valley. The Cabernet Franc is grown in classic Yarra Valley soils of clay-loam over a deep clay base. We take all three rows on the property, resulting in a very minute 40 doz make.

VINIFICATION

Half the hand-picked fruit was destemmed to line the bottom of a single open pot fermenter, the other half was tipped on top as whole bunches. The pot was then gassed and wrapped and left for 10 days. Pressed to stainless steel tank to complete sugar fermentation before transfer to two old 225L French oak barriques for malo-lactic fermentation and seven months maturation on lees. A small sulphur add prior to bottling to maintain freshness. Bottled unfiltered and unfiltered.

TASTING

Pale claret red. Complex nose, blueberries, freshly cut watermelon, fennel and a hint of smoked paprika. It has a super juicy mouthfeel, but is delicate and pure - almost floral wateresque and some lightly spiced plums. A refined slatey minerality and red apple skinsy tannin for profile.

ANALYSIS

Alc : 12.5%
PH : 3.60
TA: 5.33 g/l

